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REQUEST FOR CERTIFICATE OF
CORRECTION UNDER 37 CFR 1.322
Docket No. SPO.121

David R. Saliwanchik

David R. Saliwanchik, Patent Attorney

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Serial No. : 10/535,585
Conf. No. : 7558
Applicants : Hisae Kume, Makoto Yamaguchi, Kenji Mizumoto, Hajime Sasaki
Issued : July 21, 2009
Patent No. : 7,563,458
For : Nutritional Compositions for Nutritional Management of Patients with Liver Disease (as amended)

ATTN: CERTIFICATES OF CORRECTION BRANCH
Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

REQUEST FOR CERTIFICATE OF CORRECTION
UNDER 37 CFR 1.322 (OFFICE MISTAKE)

Sir:

A Certificate of Correction for the above-identified patent has been prepared and is attached hereto.

In the left-hand column below is the column and line number where errors occurred in the patent. In the right-hand column is the location where the correct information appears.

Patent Reads:

Column 1, Line 6:

“PCT1JP2003/014918”

Preliminary Amendment dated May 18, 2005
Reads:

Page 2, Line 7:

--PCT/JP2003/014918--

Patent Reads:Column 20, Lines 28-29:

“is shown FIG.1”

Amendment dated January 15, 2009 Reads:Page 3, Line 12 (claim 8):

--is shown in Figure 1--

Column 20, Lines 36-37:

“4.5 g per 100 ml, of the composition:”

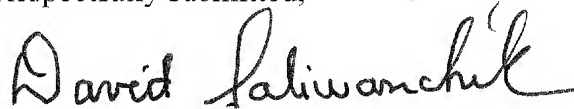
Page 3, Line 22 (claim 9):

--4.5 g per 100 mL of the composition;--

A true and correct copy of page 2 of the Preliminary Amendment dated May 18, 2005 and page 3 of the Amendment dated January 15, 2009 as filed which supports the applicants assertion of errors on the part of the Patent Office accompanies this Certificate of Correction.

Approval of the Certificate of Correction is respectfully requested.

Respectfully submitted,



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Attachments: Certificate of Correction

Copy of page 2 of Preliminary Amendment dated May 18, 2005

Copy of page 3 of Amendment dated January 15, 2009

UNITED STATES PATENT AND TRADEMARK OFFICE

CERTIFICATE OF CORRECTION

PATENT NO. : 7,563,458

Page 1 of 1

APPLICATION NO.: 10/535,585

DATED : July 21, 2009

INVENTORS : Hisae Kume, Makoto Yamaguchi, Kenji Mizumoto, Hajime Sasaki

It is certified that errors appear in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

Column 1,

Line 6 "PCT1JP2003/014918" should read --PCT/JP2003/014918--.

Column 20,

Lines 28-29 "is shown FIG.1" should read --is shown in figure 1--.

Column 20,

Lines 36-37 "4.5 g per 100 ml, of the composition:" should read --4.5 g per 100 ml of the composition;--.

MAILING ADDRESS OF SENDER:

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6 (Currently amended). The nutritional composition according to claim 1, wherein said ~~milk protein hydrolysate may be obtained by hydrolyzing a~~ whey protein isolate (WPI) hydrolysate is obtained by hydrolyzing a whey protein isolate with an endoprotease from *Bacillus licheniformis*, and trypsin from a porcine pancreas.

7 (Currently amended). The nutritional composition according to claim 6, wherein the ~~milk protein~~ whey protein isolate (WPI) hydrolysate is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000 Da.

8 (Currently amended). The nutritional composition according to claim 7, wherein ~~[[the]]~~ a chromatogram from reverse phase HPLC separation of the ~~milk protein~~ whey protein isolate (WPI) hydrolysate is shown in ~~Fig. 4~~ Figure 1.

9 (Currently amended). A liquid nutritional composition for patients under high levels of invasive stress, wherein said nutritional composition comprises: ~~a milk protein hydrolysate in an amount of 0.9 to 3 g per 100 mL of the composition and a protein derived from fermented milk in an amount of 2.5 to 4.5 g per 100 mL of the composition as proteins; a high oleic acid containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose in an amount of 4 to 15 g per 100 mL of the composition as a carbohydrate~~

a) protein, wherein the protein comprises a whey protein isolate (WPI) hydrolysate in an amount of 0.9 to 3 g per 100 mL of the composition and protein derived from fermented milk in an amount of 2.5 to 4.5 g per 100 mL of the composition;

b) lipids, wherein the lipids comprise an oleic acid-containing oil and lecithin, wherein the lecithin is milk lecithin or soybean lecithin, or both; and

c) carbohydrate, wherein the carbohydrate comprises palatinose in an amount of 4 to 15 g per 100 mL of the composition.

10 (Cancelled).

In the Specification

Please add the following paragraph at page 1, above line 2 after the Title:

This application is a National Stage Application of International Application Number PCT/JP2003/014918, filed November 21, 2003; which claims priority to Japanese Application No. 2002-339948, filed November 22, 2002.